

Catering Menu

blond Breakfast Platters

- Sweet Muffin Platter** \$3.50 per person
Freshly baked sweet muffins. One muffin per person unless otherwise requested.
- Savoury Muffin Platter** \$3.50 per person
Bacon & zucchini muffins. One muffin per person unless otherwise requested.
- Combination Muffin Breakfast** \$3.50 per person
Selection of sweet & savoury muffins. One muffin per person unless otherwise requested.
- Savoury Breakfast Platter** \$8.00 per person
Bacon & zucchini muffins, ham & egg brekky pies. 2 items per person unless otherwise requested. Served at room temperature.
- Bircher Muesli** \$6.50 per person
Individual bowls of *blond* bircher muesli, topped with honey, yoghurt and toasted almonds.
- 2L orange juice** (serves approx. 8) \$5.50 each
- 1L San Pellegrino** \$6.50 each

blond Lunch Platters

- Fresh Filled Rolls or Baguettes** \$8.50 per person
Selection of freshly filled white & wholemeal Apex bread rolls, or white baguettes cut in half. One per person unless otherwise requested. Combinations also available. Fillings will be majority meat based with some vegetarian/salad fillings. Please inform us if you have any specific dietary requirements.
- Frittata & Salad** \$11.00 per person
Delicious wedges of our roasted vegetable frittata, with garden salad.
- Quiche Lunch** \$12.00 per person
Individual quiche (choose between meat or vegetarian), with garden salad.
- Soup & Fresh Bread** \$9.00 per person
Individually portioned house-made soup of the day (special requests only if ordered 48 hours in advance), served with fresh bread. Note soups will be served just prior to pick up, and will remain warm for 15-30 minutes.

blond Salads

regular \$25 / large \$50

Regular salads presented in clear plastic re-sealable bowls. Each serves approx 4-6 people as a side salad. Large salads serve 10 – 15 people. A combination of salads will work well for larger groups.

Garden salad

Mixed salad leaves, fresh tomato and cucumber with a balsamic dressing

Greek salad

Cherry tomato, Barossa kalamata olives, feta, shaved red onion and cucumber with a red wine vinegar dressing

Potato Salad

Chat potatoes, crispy lachschinken, egg and Spanish onion with a mayonnaise dressing

Cous cous salad

Roasted vegetables, spring onion and fresh herbs tossed through cous cous with a lemon & red wine vinegar dressing.

Sweet blond

We are proud to bring you our selection of freshly baked sweets direct from our own kitchen.

blond Biscuits

\$2.00 per person

Selection of our delicious biscuits, may include chocolate chip, macadamia and a variety of house made biscotti. Based on one per person.

A Slice of blond

\$3.50 per person

Selection of our delicious slices, may include brownies, almond slice, raspberry & coconut, caramel slice, apricot and more. Based on one per person.

blond Fresh Baked Cakes*

\$50 per cake

Cakes are sliced into 10 pieces and presented on a platter. Add \$4 for a tub of double cream. Cake can be left whole upon request. 48 hours notice required for all cake orders.

Flourless Orange & Almond Cake

Belgian Chocolate with Rich Chocolate Ganache Icing

Lemon & Yoghurt cake

Lumberjack Cake (apple & date)

Banana Cake with Cream Cheese Icing

Carrot & Walnut with Cream Cheese Icing

**All orders over \$120.00 delivered free within the Barossa Valley
otherwise a \$20.00 delivery fee applies.
Catering Order Form January 2010**

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How to Order

blond Individual Lunches

Ideal for on-the-go catering for groups, lunching off-site or for picnics.

blond Lunch Bag \$12.00 per person
Includes a fresh filled baguette, home made biscuit and bottle of water. Individually packed in a brown lunch bag

blond Box Lunch \$16.00 per person
Includes a fresh filled Apex roll, salad, home made biscuit and bottle of water. Individually packed in a white picnic box with carry handles.

blond Platters

Available in 2 sizes:

regular serves 8 – 10pp	\$40
large serves 12 – 15pp	\$60

blond Cheese Selection

Selection of **blond store** cheeses, garnished with quince paste and dried fruit. Served with lavosh and crackers.

blond Smoked Meats Selection

Selection of delicious meats, may include prosciutto, pork & fennel salami, locally smoked leg ham and Barossa smoked chicken. Served with tomato relish, cornichons and fresh bread.

blond Antipasto Selection

Selection of chargrilled vegetables, semi-dried tomatoes, frittata wedges, Barossa olives, house-made dips with fresh bread and crackers.

Fresh Seasonal Fruits

Slices of seasonal fruits.

- complete the attached *Catering Order Form* and fax to 8564 2777, or
- phone us on 8564 3444, or
- email us at info@blondcoffee.com.au

We ask for 24 hours notice on all catering requests. Please let us know of any dietary requirements when you order.

We will confirm all catering requests with you via phone or fax on the day you place your order.

Breakfast platters available for pick-up from 8am.
Lunch and other platters available for pick-up from 10.30am

We are happy to assist with other special catering requests. Please contact us on 8564 3444 to discuss your requirements.

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